

**Sweet Potato Tailgating Recipe Contest**  
**Sponsored by the North Carolina Sweet Potato Commission**  
**Saturday, October 14, 2017**

First Place: Beth Matheson, Raleigh

**Spicy Smoky BBQ Sweet Potato Salad**

2 lbs. sweet potatoes cut into 1 inch cubes  
1-2 Tbsp. olive oil  
½ tsp. salt  
¼ tsp. black pepper

Combine first 4 ingredients on large sheet pans covered with parchment paper. Roast at 425 degrees for 10-15 minutes then flip or toss them around. Then continue to roast for an additional 15-20 minutes until desired doneness is achieved.

¼ cup diced red onion  
¼ cup chopped celery  
1/8 cup chopped cilantro  
1 jalapeno diced

Dice red onion, celery, cilantro and jalapeno into a large bowl.

Make dressing  
6 oz. plain Greek yogurt  
4 Tbsp. BBQ sauce  
¼ cup mayo  
½ tsp. salt  
¼ tsp. black pepper  
1 tsp. smoked paprika  
Juice of half a lime

Once potatoes have cooled a little, combine dressing, chopped vegetables and sweet potatoes.

Garnish ideas: chopped bacon, green onions, extra sprinkle of smoked paprika or chopped cilantro.